

We claim:

1. A reduced calorie or non-caloric frozen carbonated beverage comprising:
 - (a) a reduced calorie or non-caloric beverage syrup containing a freezing point depressant;
 - (b) water; and
 - (c) carbon dioxide.
2. The beverage according to claim 1, wherein the freezing point depressant comprises a Sugar MNS selected from a group comprising erythritol, isomalt, maltitol, lactitol, fructo-oligosaccharide sweetener or mixtures thereof.
3. The beverage according to claim 1, wherein the freezing point depressant is erythritol.
4. The beverage according to claim 1, wherein the beverage syrup contains a high-potency non-caloric sweetener selected from aspartame, saccharin, acesulfame-K, cyclamate, sucralose, or a combination thereof.
5. A reduced calorie or non-caloric frozen non-carbonated beverage comprising:
 - (a) a beverage syrup containing a high-potency non-caloric sweetener and a freezing point depressant; and
 - (b) water.
6. The beverage according to claim 4, wherein the freezing point depressant is a Sugar MNS selected from a group comprising erythritol, isomalt, maltitol, lactitol, or fructo-oligosaccharide sweetener.
7. The beverage according to claim 6, wherein the Sugar MNS is erythritol.

LAW OFFICES
FINNEGAN, HENDERSON,
FARABOW, GARRETT,
& DUNNER, L.L.P.
1300 I STREET, N.W.
WASHINGTON, DC 20005
202-408-4000

8. The beverage according to claim 4, wherein the high-potency non-caloric sweetener is selected from a group comprising of aspartame, saccharin, acesulfame-K, cyclamate, sucralose, or a combination thereof.
9. A method of making a reduced calorie frozen carbonated beverage comprising: combining a reduced calorie or non-caloric beverage syrup containing a freezing point depressant at a reduced temperature with water; and carbon dioxide.
10. The method according to claim 9, wherein the freezing point depressant is a Sugar MNS is selected from a group comprising erythritol, isomalt, maltitol, lactitol, fructo-oligosaccharide sweetener or mixtures thereof.
11. The method according to claim 10, wherein Sugar MNS is erythritol.
12. A method of depressing the freezing point of a reduced calorie beverage syrup comprising:
preparing a reduced calorie beverage syrup by replacing up to one third of a high-potency non-caloric sweetener with a freezing point depressant selected from a Sugar MNS selected from erythritol, isomalt, maltitol, lactitol, fructo-oligosaccharide sweetener or mixtures thereof.

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